

APPETISER

VEGETABLE PLATTER FOR ONE (E) £8.50

A collection of vegetable samosa panner tikki, beetroot tikki, onion bajji specially selected by our chef.

TANDOORI MIX PLATTER FOR ONE (D)(C) £10.95

A selection of chicken tikka, murgh malai tikka, salmon, lamb chop served with fresh salad and relish.

SUKA KING PRAWN (C)(M) £7.50

Jumbo king prawn lightly spiced cooked in tamarind sauce, fresh curry leaves, ginger garlic paste, touch of honey.

ONION BHAJI (3 pieces) (E) £5.50

Sliced onion rings mixed with gram flour,onion seeds, coriander, ginger, garlic, eggs, stirred well to combine deep fried until crisp and golden brown.

BEETROOT TIKKI (E) £5.50

Deep fried spiced beetroot with lentils,ginger served with salad

TIGER PRAWN PUREE (C) £6.50

Marinated tiger prawn sautéed with garlic, butter, curry leaves ,shredded ginger, onions, and touch of lemon juice served with deep fried puree bread.

TANDOORI LAMB CHOPS (D) £7.95

Baby lamb chops marinated in ginger, garlic, yoghurt, home made pickle cooked in tandoori served with sauces.

CHICKEN TIKKA OR LAMB TIKKA (D) £5.50

Supreme chicken or Julian cut lamb marinated with garlic, ginger, yoghurt, home made ground spices and herbs then cooked in tandoori served with relish.

VEG SOMOSA (V) OR MEAT SOMOSA (S)(L) £5.50

Crispy pastry filled with spiced minced lamb or mix vegetable.

LAMB SHEEK KEBAB £5.00

Minced lamb cooked with home made herbs and spices served with relish.

TANDOORI SALMON (D)(C) £6.95

Tandoor smoked salmon infused with ajwani seeds, turmeric and mustard.

PANEER TIKKA (D) £4.95

Traditional Indian cheese marinated with medium spicy sauces and cooked in tandoori.

CHICKEN CHAT PUREE (D) £5.50

Diced chicken cooked in a medium spicy sauce, served with puree bread.

TANDOORI CHICKEN (D) £5.50

Spice marinated on the bone chicken, cooked in a tandoor. Served with salad.

MURGH MALAI TIKKA (D) £5.50

Chicken marinated in yoghurt, ginger, garlic mixed with spices and cheese.

ALLERGY SIGNS

(C) Crustaceans (E) Egg (L) Lupin (V) Vegetarian (M) Mild

(N) Nuts (G) Gluten (M) Mustard (D) Dairy (C) Celery

(S) Sulphite (S) Sesame (S) Soya (P) Peanut (M) Molluse

➤ MEDIUM/SPICY ➤➤ SPICY/HOT ➤➤➤ FAIRLY HOT ➤➤➤➤ VERY HOT

TRADITIONAL DISHES

CHICKEN TIKKA MASSALA (D)(N) £11.00

Spice marinated chicken cooked in home made mild, creamy, coconut flavour sauce.

KORMA (D)(N)(G) CHICKEN (M) £9.95 LAMB £10.50

Tender chicken or lamb cooked in mild creamy sauce.

KARAHI CHICKEN £9.50 LAMB £11.50

Very popular and stunning flavour dish cooked with garlic, ginger, onions, tomatoes with tempering of crushed coriander seeds and spices.

JALFREZI ➤➤ CHICKEN £10.50 LAMB £11.50

A fairly hot dish cooked in spicy sauce with onions, green peppers, green chillies, and tomatoes .

BALTI (N) CHICKEN £9.95 LAMB £11.50

Chicken or lamb cooked in slightly sour flavour sauce with onions, tomatoes, and green peppers.

MADRAS ➤➤(D) CHICKEN £10.50 LAMB £11.50

Fairly hot dish cooked with special curry powder, red chilli, curry leaves, and splash of lemon juice.

DANSAK ➤ CHICKEN £9.95 LAMB £11.50

A delicious Persian dish consisting of lentils, lemon juice, & touch of methi leaves. A sweet, sour & spicy flavoured dish.

PASSANDA (D)(P)(N)(M) CHICKEN £9.95 LAMB £10.95

Chicken or lamb cooked in mild creamy sauce with coconut, peanut and almond.

ROGON JOSH CHICKEN £9.95 LAMB £11.50

A traditional mogul dish made with selected spices and tomatoes.

SAG CHICKEN £9.95 LAMB £10.95

Several spices cooked with spinach and onions gravy.

BHOONA CHICKEN £9.95 LAMB £10.50

Cooked with onions ,garlic, tomatoes, and mixed spices extensively treated to provide a dish of medium strength.

BUTTER CHICKEN (D)(N) £10.95

Marinated shredded chicken cooked in tandoor, simmered in butter, coconut and cream.

MANGO (D)(N) CHICKEN £9.95 LAMB £10.95

Mildly chicken or lamb cooked in coconut cream and mango

NAGA ➤➤➤(N) CHICKEN £10.50 LAMB £11.50

Tender chicken or lamb cooked in hot spicy sauce with naga chilli pickle .

METHI LAMB £11.50

Medium to spicy dish cooked with kasturi methi and spices.

SAMBA CHICKEN £9.95 LAMB £11.50

Breast chicken or cubes of lamb cooked in medium spicy sauce with chickpeas, spinach and lentils.

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SIGNATURE DISHES

MURGH MAKHONI (D) £10.50

Chicken tikka cooked with creamy tomato sauce and crushed fenugreek.

TARKARI ➤➤(D)(S) CHICKEN £11.50 LAMB £12.95

Chef special home made sour and spicy sauces cooked with chunky onions,peppers which gives stunning flavour.

MASSALA ROAST LAMB SHANK £15.95

Slow cooked of roasted lamb shank served with medium spicy sauce .

XCUTEE CHICKEN £10.50 LAMB £11.50

Tender chicken or lamb cooked with cumin seeds,onions,peppers, ginger, garlic paste & gravy sauce. The most exotic and complex of all curries from Goa (medium) highly recommended.

SAFFRON CHICKEN (D)(M) £11.95

Breast of chicken marinated in light spices cooked in delicious saffron sauce with almonds, coconut and cream (recommended with coconut rice).

REZALA ➤(D) CHICKEN £10.95 LAMB £11.95

Chef special home made sauce cooked with cumin powder, yoghurt, pure coconut cream, crushed chilli, ginger, garlic and herbs. Which gives the dish a stunning flavour. Highly recommended.

GARLIC CHILLI ➤➤➤(D)(S) CHICKEN £10.50 LAMB £11.50

Tender Julian cut chicken or lamb stir fried with garlic, ginger,butter,lemon juice and touch of Cajun spice and garlic chilli sauce. Recommended with lemon or coconut rice.

KATTA MITTA LAMB ➤➤(D)(S) £11.95

Roasted lamb cooked with onions,peppers,garlic,ginger,coconut milk, sweet sour chilli sauce which gives the dish stunning flavour.

KHAYBER (D) CHICKEN £10.95 LAMB £11.50

Tender chicken or lamb cooked in medium sour spicy and creamy sauce with green peppers,onions,tomatoes.

BOMBAY ➤➤➤(D)(N) CHICKEN £10.95 LAMB £11.95

A wonderful exotic hot dish cooked in thick spicy sauce with naga pickle and touch of fresh cream. Recommended with pilau rice. Hot strength could be adjust as per instruction .

CATALANA ➤ CHICKEN £10.50 LAMB £11.50

A classic flavoured spicy curry,roasted star aniseed, jovantry and fenugreek seeds with special Goan red chilli, coconut and cinnamon all contribute to the stunning flavoured of the original dish.

HARIALI (C) CHICKEN £10.50 LAMB £11.95

A stunning flavoured dish cooked with celery,leak,curry leaves, fresh mint leaf and coriander, coconut milk, yougourt which gives medium spicy exotic flavour. Recommended with pilau rice

CHETTIAND ➤➤➤ CHICKEN £10.50 LAMB £11.50

Roasted chicken or lamb cooked with designated coconut, garam massala, coconut milk,red chilli with thick gravy sauce.

ZAMDANI ➤➤➤(N)(S) CHICKEN £10.95 LAMB £11.50

Exotic flavour, hot and spicy homemade sauce, cooked with naga pickle & chefs special spices.

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SEAFOOD SPECIALTIES

KING PRAWN MALAI (D)(C) £15.50

King prawn cooked in coconut milk, enhanced by mixed seeds, curry leaf and mild creamy sauce.

KING PRAWN REZALA (D)(C) £15.95

King prawn cooked in unique blended sauce made from ginger, garlic, coriander, yoghurt, herbs.

GOAN FISH CURRY (C) £15.50

Pan fired fish cooked in medium to spicy sauce .

KING PRAWN KARAHI (C) £14.50

King prawn cooked with green peppers,onions,tomatoes with medium spicy thick sauce.

FISH MADRAS ➤➤ (C) £14.50

Fish cooked with hot & spicy sauce.

MALABAR SEA-BASS (D)(C) £13.95

Fillet sea-bass lightly spiced, cooked with fresh spinach, served with fairly hot sauce on the side.

TANDOOR DISHES

Tandoor dishes served with fresh salad and sauces

TIKKA (D) CHICKEN (dry) £11.50 LAMB £11.95

Sliced pieces of breast chicken or cubes lamb marinated overnight with yoghurt, and various spices cooked in tandoor.

SHASHLIK (D) CHICKEN £12.50 LAMB £12.95

Cubes of chicken or lamb marinated overnight with various spices cooked with onions,green peppers,tomatoes.

TANDOORI KING PRAWN (D)(C) £15.95

king prawn marinated with home made spices and served on sizzler accompanied onions,green pepper.

CINNAMON MIX GRILL (D)(C) £15.95

Selection of tandoori chicken, lamb chop, chicken tikka, sheek kebab, king prawns, served with salad.

TANDOORI CHICKEN (D) (on the bone) £10.95

Lightly spiced marinated chicken cooked in tandoori served with salad.

TANDOORI SALMON (D)(C) £14.95

Salmon flavoured with garlic, various home made spices, yoghurt served with salad.



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VEGETABLE MAIN

NIZAMI HARIALI 🍛(C)(V)	£8.95
Mixed vegetable cooked with curry leaves, mint, celery,leak, coriander, various spices, coconut milk and yoghurt.	
VEGETABLE BALTI (V)	£9.50
Mixed vegetable cooked with onions, tomatoes, ginger garlic in medium spicy sour sauce.	
PANEER BOONA (D)	£8.95
Diced Indian paneer cooked in medium spicy sauce.	
VEGETABLE JALFREZI 🍛🍛(V)	£9.50
Mix vegetable cooked with onions, peppers, green chillies in hot spicy sauce.	
VEGETABLE KORMA (D)	£8.95
Mix vegetable cooked in mild creamy and coconutty sauce.	
JAL BEGUNI (N) 🍛🍛	£8.50
Large pieces of roasted aubergine and cooked with mustard, chilli, curry leaves and mixed seeds.	
SAMBA (V)	£9.50
Mixed vegetables cooked in medium spicy sauce, with check peas, spinach and lentils.	
PANEER JALFREZI 🍛🍛	£9.00
A fairly hot dish, cooked with green peppers, onion & green chillies in a sweet, sour & spicy sauce	

SIDE DISHES

VEG CURRY OR NIRAMISH (V) (dry veg)	£4.95
Mix vegetable cooked with various medium spices.	
SAG BHAJI (V)	£4.50
Fresh spinach cooked with onions and garlic.	
SAG ALOO (V)	£5.50
Bombay potatoes cooked with fresh spinach in medium spicy	
BOMBAY POTATOES (V)	£4.95
Medium spicy potatoes cooked in medium spicy flavour	
CHANA MASSALA	£4.50
Chick peas cooked in medium spices	
TARKA DALL	£4.95
Lentils cooked with garlic and fresh coriander.	
MUSHROOM BHAJI (V)	£5.50
Button mushroom cooked with medium spices.	
SAG PANEER (D)	£5.50
Spinach cooked with onions,cream, and coconut	
SAG MUSHROOM (V)	£5.50
Spinach cooked with onions, lightly spiced mushrooms and various spices.	
ALOO GOBI (V)	£5.50
Cauliflower cooked with potatoes in medium spicy sauce	
BRINJAL ALOO (V)	£5.50
Baby aubergine cooked with potatoes in medium spices.	
ONION BHAJI (3 pieces) (E)	£5.50
Sliced onion rings mixed with gram flour.	

BIRYANI

Cooked with basmati rice in special blend of spices served with vegetable curry

CHICKEN TIKKA BIRYANI 🍛(D)	£14.50
Various spices marinated chicken cooked with flavour basmati rice. Served with vegetable curry	
LAMB BIRYANI 🍛	£14.95
Same as above	
VEGETABLE BIRYANI (V)	£12.95
Mix vegetable cooked with flavour basmati rice herbs and spices.	

RICE

PILAU RICE (D)	£4.95
Flavoured basmati rice cooked with various spices.	
BOILED RICE	£3.95
ZEERA RICE (D)	£5.50
Roasted Cumin seeds cooked with flavoured basmati rice	
COCONUT RICE (D)	£5.50
Designated coconut cooked with flavoured basmati rice	
MUSHROOM RICE (D)	£5.95
Fried mushroom cooked with basmati rice	
KEEMA RICE (D)	£5.50
Spiced mince lamb cooked with basmati rice	
SPECIAL RICE (D) (E)	£5.95
Egg and peas cooked with flavoured basmati rice	
VEGETABLE RICE (V)	£5.50
Mixed vegetables cooked with flavoured Basmati rice	

NAN

All the naan contains egg, milk, groud flour

PLAIN NAN (D)(E)(G)	£3.95
CHILLI NAN (D)(E)(G)	£4.50
KEEMA NAN (D)(E)(G)	£4.95
PESWARI NAN (D)(E)(G)	£4.50
GARLIC NAN (D)(E)(G)	£4.95
CHAPATTI (L)(G)	£2.50
POPADAM (G)	£1.20
MINT SAUCE (D)	£1.20
RED SAUCE (D)	£1.20
GREEN SAUCE (D)	£1.20
MANGO CHUTNEY (D)	£1.20

Our Philosophy

Cinnamon lodge has been conceptualized and created to add style, quality, creativity but above all great taste to Indian cuisine. The sensory joys of Indian cuisine cast in a beautiful new light. The Indian restaurant in abbots Langley with a new owner to explore new grounds with dishes to be enjoyed in delicately floral surroundings in Hertfordshire.

A modern twist on the flavors and textures of Indian cuisine brought to life by continuous research into ever-evolving regional dishes, combined with dedication to using the finest ingredients. The result is a totally unique and innovative style of modern Indian cuisine. Our ethos is to take the finest quality local produce and highest quality spices available to our experienced chefs who then creatively combine and conjure up exquisite dishes for our discerning customers.

We believe in adapting to our customers tastes and experiences to ensure new benchmarks in food, ambiance and service.

IF YOU LIKED OUR FOOD, TELL OTHERS! IF NOT, TELL US!



We are open 7 days a week including Bank Holidays

Monday - Thursday: 5:30pm to 10:30pm

Friday - Sunday:

Lunch 12pm to 2:30pm - Dinner 5:30pm to 11pm
(Sunday till 10pm)

Download our app!

www.cinnamonlodge.co.uk

info@cinnamonlodge.co.uk

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Contemporary Indian Cuisine

TAKEAWAY MENU

01923270077

01923270070

39-41 High Street
Watford, Abbots Langley
WD5 0AA

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We accept all major credit and debit cards

ORDER FOOD/RESERVE ONLINE

www.cinnamonlodge.co.uk

MINIMUM DELIVERY £20
(within 2 miles radius)

